

# Lunch Menu

## Soups and Salads

### **Lobster Bisque      Cup: 6.75      Bowl: 8.50**

*Our signature soup, topped with cream fraiche and fried basil*

### **Soup of the Day      Cup: 6.75      Bowl: 8.50**

*Daily creation, prepared with only the Freshest local ingredients*

### **Chicken Caesar Salad      16.50**

*Chopped romaine lettuce, grilled chicken breast,  
Achiote garlic croutons, parmesan cheese and Caesar dressing*

### **Hawaiian Salmon Salad      17.65**

*Marinated salmon, steak basted with tamarind glaze on a bed of baby spinach,  
pears, strawberries, red onions, candied walnuts, Pointe Reyes  
blue cheese and raspberry vinaigrette*

## Sandwiches and Specialties

### **Calamari Fritto      11.25**

*Fried Calamari with Italian parsley, parmesan cheese,  
spicy chili oil and chipotle aioli sauce*

### **Hawaiian Coconut Shrimp      14.45**

*Breaded coconut shrimp, served with  
orange wasabi marmalade*

### **Chicken Quesadilla      13.50**

*Diced cooked chicken breast, co-jack cheese, Ortega chili, diced tomatoes,  
cilantro, pico de gallo and guacamole*

### **Soup and Sandwich Combo      10.95**

*Your choice of turkey, ham or roast beef and our daily creation soup of the day*

### **Atlas Cheeseburger      11.95**

*Lean ground beef patty, lettuce, tomato, onion on a  
fresh bakery bun and garnished with onion rings*

### **Fish & Chips      13.50**

*Beer battered deep fried cod, served with tartar sauce,  
malt vinegar and steak fries*

### **Kona Kai Club      12.25**

*Bacon, turkey breast, avocado, lettuce, tomato and chipotle aioli sauce  
served between three slices of your choice of toasted bread*

### **Macadamia Nut Mahi-Mahi      14.95**

*Macadamia nut encrusted mahi-mahi fish finished in a pineapple triple-sec sauce,  
mashed potatoes and seasonal vegetables*

*A 15% Service Charge will be added to all parties of 6 people or more  
Applicable sales tax will be added to all items served*